



CRAWFISH ETOUFFE

3 c. onions, white or yellow
1 c. green onions
½ stick butter
1 c. chopped fresh parsley

1 tsp. dried oregano
2 tsp. lemon juice
1 Tbsp. soy sauce
2 tsp. minced garlic

2 lbs. crawfish tails
½ tsp. cayenne or
Tabasco sauce
Salt to taste

**Now We're
Cookin'!**
with
Martha Daniels

Saute onions & parsley in butter.

Add oregano, lemon juice, soy sauce and garlic. Cook for 10 minutes, until onions are clear.

Add crawfish and cayenne or Tabasco. Cover, reducing heat to “low” and simmer 30 to 45 minutes.

Serve over white rice and garnish with fresh parsley or spearmint. Salt to taste.